

Mooiplaas Rosalind 2004

With the Rosalind the objective is to create a Bordeaux type blend with elegance and balance that can stand the test of time. In the maiden 2003 vintage the main element was Cabernet Franc and that approach is continued in the 2004. The wine has very dark red colour, while the palate shows a good tight grip of oak tannins balanced with excellent fruit and good length on the palate.

variety : Cabernet Franc | 53% Cabernet Franc, 36% Cabernet Sauvignon, 11% Merlot, 4% Shiraz

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 1.5 g/l pH : 3.65 ta : 6.1 g/l so2 : 61 mg/l fso2 : 27 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2008 Michelangelo World Wine Awards - Gold Medal

ageing : It should evolve over time, has the ability to easily age for 10 years.

in the vineyard : Training method: 3-wire vertical trellis

in the cellar : Fermentation: In closed tanks, mixed by pumping over.

Maturation: This was the second vintage, ± 24 months in small barrels, blend made up after oak maturation. Only 10 barrels were chosen, the wine was bottled about 2 months after blending. Matured in 225 and 300 litre barrels. 68% new oak, 100% French.

